

CORRECTIVE ACTION PLAN

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	04	0	Yes
ON JAN. 7 THE ANALYZER CHART RECORDER MEASURED 0.1 PPM IN THE FORWARD HOT RETURN TANK FOR APPROXIMATELY 1.5 HOURS.				
CLOSER SUPERVISION TO BE ENFORCED TO ENSURE THAT CHARTS ARE DENOTED WITH EXPLANATIONS OF UNUSUAL EVENTS AND REFLECTIVE CORRECTIVE ACTION TO RECTIFY SAME.				
2	POTABLE WATER	06	0	No
THE CHART FOR THE CONTROL TANK FOR THE WEEK OF 1/3/03 DIPPED BELOW 0.2 PPM DOWN TO 0.0 PPM WITH NO EXPLANATION ON THE CHART AS TO WHY THIS HAPPENED.				
CLOSER SUPERVISION TO BE ENFORCED TO ENSURE THAT CHARTS ARE DENOTED WITH EXPLANATIONS OF UNUSUAL EVENTS AND REFLECTIVE CORRECTIVE ACTION TO RECTIFY SAME.				
3	POTABLE WATER	03	0	Yes
ON SEVERAL DAYS (1/3/03, & 1/12/03, & 1/18/03) FOR HOUR THE BUNKERING LOG MANUAL TEST WAS MEASURED BELOW 2.0 PPM.				
CLOSER SUPERVISION TO BE ENFORCED TO ENSURE THAT BUNKER LOGS ARE DENOTED WITH EXPLANATIONS OF UNUSUAL EVENTS AND REFLECTIVE CORRECTIVE ACTION TO RECTIFY SAME.				
4	POTABLE WATER	06	0	No
THE BUNKERING ANALYZER CHART RECORDER CHARTS SHOWED HALOGEN LEVELS BELOW 2.0 PPM AT VARIOUS TIMES DURING BUNKERING.				
CLOSER SUPERVISION TO BE ENFORCED TO ENSURE THAT CHARTS ARE DENOTED WITH EXPLANATIONS OF UNUSUAL EVENTS AND REFLECTIVE CORRECTIVE ACTION TO RECTIFY SAME.				
5	POTABLE WATER	05	0	Yes
A FREE RESIDUAL HALOGEN TEST WAS TAKEN AT THE FORWARD COLD RETURN LINE. THE ANALYZER MEASURED 1.77 AND THE MANUAL TEST MEASURED 1.43 PPM. THIS IS A DIFFERENCE OF 0.34PPM.				
NEW COPPER ANODES INSTALLED IN ALL ANALYZERS – CLOSER MONITORING ENFORCED				
6	LIDO – DISHWASH	22	0	No
THE DATA PLATE ON THE DISH MACHINE WAS COVERED BY A SWITCH.				
DATA PLATE MOVED AND IS NOW VISIBLE.				
7	LIDO – GALLEY	30	0	No
A "WASH HAND OFTEN" SIGN WAS NOT POSTED AT THE STARBOARD SIDE HANDWASH SINK.				
SIGN POSTED.				
8	LIDO – GALLEY	19	0	No
THE HANDLE OF THE SCOOP IN THE ICE MACHINE WAS STORED IN DIRECT CONTACT WITH THE ICE.				
STAFF RE-INSTRUCTED – CLOSER SUPERVISION ENFORCED.				
9	LIDO – GALLEY	20	2	No
THE STOVE TOP HOT PLATE WAS CRACKED.				
NEW HOT PLATE ON ORDER – WILL BE REPLACED UPON DELIVERY.				
10	LIDO – PREPARATION	21	1	No
AN OVEN THERMOMETER WAS FOUND IN A HOT HOLDING CABINET.				
APPROPRIATE THERMOMETER WITH RELEVANT TEMPERATURE RANGE INSTALLED.				

11	LIDO – PREPARATION	29	0	Yes
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ONE LIVE INSECT WAS FOUND IN REFRIGERATOR R101. NO FOOD WAS BEING STORED IN THIS REFRIGERATOR.

AREA CLOSELY MONITORED, CLEANED AND RETREATED – NO FURTHER SIGNS OF PEST ACTIVITY.

12	LIDO – PREPARATION	20	2	No
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THE THERMOMETER IN REFRIGERATOR R101 WAS READING APPROXIMATELY 50°F. THERE WAS EXCESS ICE ON THE FAN GUARD IN THE UNIT. NO FOOD WAS BEING STORED IN THE REFRIGERATOR.

REFRIGERATOR SERVICED AND TEMPERATURE CHECKED – NOW IN FULL OPERATION.

13	CARONIA RESTAURANT	33	1	No
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WATER WAS NOTED UNDER THE DECK TILES AT THE BURMA ROAD ENTRANCE TO THE GALLEY ADJACENT TO THE SCUPPER. THE GROUT WAS WORN IN THIS AREA.

ON-GOING MAINTENANCE TO REPLACE FLOORING/GROUTING IN THIS AREA.

14	MAIN GALLEY – COFFEE STATION	31	0	Yes
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THE COFFEE CLEANSER WAS STORED IN A CABINET WITH FOOD ITEMS.

CLEANSER MOVED AND STORED IN CLEANING MATERIALS LOCKER. ALL STAFF REMINDED OF CORRECT STORAGE OF CLEANING MATERIALS.

15	MAIN GALLEY – COFFEE STATION	27	1	No
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THE TECHNICAL SPACES OF THE JUICE DISPENSERS WERE SOILED.

PROBLEM HAS BEEN REFERRED TO VENDOR, A MORE EASILY CLEANABLE DISPENSER TO BE SOURCED.

16	BRITANNIA PRINCESS GRILL	21	1	No
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THE TECHNICAL CABINET OF THE FRYERS HAD PAINTED SURFACES THAT WERE ROUGH AND AREAS WHERE THE PAINT WAS SOFT.

SCHEDULED FOR REPLACEMENT.

17	BRITANNIA PRINCESS GRILL KITCHEN	33	1	No
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DECK TILES WERE MISSING UNDER THE HOT SERVICE LINE.

TILES REPLACED.

18	BRITANNIA PRINCESS GRILL KITCHEN	16	0	Yes
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THE HERB AND GARLIC IN OIL PREPARATION WAS TESTED AT 60°F. THIS PRODUCT WAS NOT PROPERLY COOLED. THE ITEMS WAS TAKEN TO THE BLAST CHILLER FOR COOLING.

STAFF REMINDED TO FOLLOW PROPER COOLING PROCEDURES – CLOSER SUPERVISION TO BE ENFORCED.

19	MAIN GALLEY – DISHWASH/GLASSWASH	34	0	No
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A LEAK WAS NOTED AT THE HOT WATER LINE FOR THE HANDWASH SINK ON THE SOILED END OF THE WAREWASH UNIT.

REPAIRED.

20	MAIN GALLEY – POTWASH	22	0	No
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THE CLEAN SIDE DRAINBOARD WAS NOT SELF DRAINING.

DRAINBOARD RENOVATED AND IS NOW SELF DRAINING.

21	MAIN GALLEY – POTWASH	26	0	Yes
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TWO SOILED PANS WERE STORED AS CLEAN.

CLOSER INSPECTION AND SUPERVISION ENFORCED.

22	MAIN GALLEY – GARBAGE ROOM	29	0	Yes
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THE HANDWASH SINK WAS OUT OF ORDER.

REPAIRED.

23	MAIN GALLEY – GARBAGE ROOM	38	0	No
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THE MOPS WERE NOT HUNG TO AIR-DRY AFTER USE.

STAFF REINSTRUCTED IN PROPER PROCEDURE – CLOSER SUPERVISION ENFORCED.

24	CARONIA KITCHEN	26	0	Yes
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THE FRYER COILS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.

CLEANING TECHNIQUES REINSTRUCTED – CLOSER INSPECTION AND SUPERVISION ENFORCED.

25	CARONIA KITCHEN	19	0	No
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THE PAPER TOWEL DISPENSER WAS MOUNTED OVER THE VEGETABLE SINK RAMP.

DISPENSER RELOCATED.

26	CARONIA KITCHEN	21	1	No
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AN OPEN SEAM WAS NOTED BETWEEN BROILERS S013 AND S014.

SEAM CLOSED WITH HARD SEALANT.

27	CARONIA KITCHEN	21	1	No
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A MOUND OF LOOSE SOFT SEALANT WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE MIDDLE TILT PAN.

NEW TILT PAN WILL BE INSTALLED SHORTLY – ALREADY ON BOARD.

28	CARONIA KITCHEN	20	2	No
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CRACKS AND SOFT SEALANT WERE NOTED ON THE FOOD CONTACT SURFACES OF THE TILT PAN.

NEW TILT PAN WILL BE INSTALLED SHORTLY – ALREADY ON BOARD.

29	CARONIA KITCHEN	21	1	No
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GAPS AND SEAMS WERE NOTED ON THE NON-FOOD CONTACT UNDERSURFACES OF THE TILT PANS.

NEW TILT PAN WILL BE INSTALLED SHORTLY – ALREADY ON BOARD.

30	CARONIA KITCHEN	27	1	No
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GREASE RESIDUE WAS NOTED ON THE UNDERSURFACES OF THE TILT PANS.

NEW TILT PAN WILL BE INSTALLED SHORTLY – ALREADY ON BOARD.

31	CARONIA KITCHEN	34	0	No
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A LEAK WAS NOTED ON THE SUPPLY LINE TO OVEN CBO11.

REPAIR COMPLETED.

32	SALAD PRODUCTION	20	2	No
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THE MIXER LID WAS CRACKED.

ON ORDER TO BE REPLACED.

33	PASTRY	20	2	No
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THE TABLE-TOP MIXER WAS OUT OF ORDER.

REMOVED.

34	BAKERY	33	2	NO
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THE TILES WERE DAMAGED AND WATER WAS NOTED UNDER THE TILE IN THE BREAD ROOM.

TILES REPLACED.

35	BAKERY	20	2	No
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REFRIGERATION UNIT RO33 WAS OUT OF ORDER.

UNIT IS TO BE REPLACED – NOT IN USE.

36	ROOM SERVICE	21	1	No
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ROUGH PATCHES WERE NOTED IN THE FRYER TECHNICAL CABINETS.

ITEMS WILL BE REPLACED WITH MORE EASILY CLEANABLE EQUIPMENT.

37	SOUP STATION	33	1	No
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CORROSION WAS NOTED IN THE SCUPPER CHANNELS.

CHANNELS CLEANED OF SCALE – ON GOING MAINTENANCE

38	SOUP STATION	33	1	No
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EXCESS WATER WAS NOTED ON THE DECK BETWEEN THE SCUPPER CHANNELS.

DRAINS CHECKED FOR BLOCKAGES. POOLED WATER TO BE REMOVED AS QUICKLY AS IT APPEARS.

39	MAURETANIA POTWASH	34	1	No
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A LEAK WAS NOTED AT THE HOT WATER VALVE IN THE MIDDLE COMPARTMENT OF THE POTWASH SINK.

REPAIRED.

40	MAURETANIA POTWASH	26	3	No
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GREASE WAS NOTED ON THE BOTTOMS OF TWO PANS. THE WASH WATER WAS COOL TO TOUCH.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

41	MAURETANIA GALLEY	26	3	Yes
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SLIGHT FOOD SOIL WAS NOTED ON THE FRYER COILS.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

42	MAURETANIA	21	1	No
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OVEN THERMOMETERS WERE NOTED IN TWO OF THE HOT HOLDING UNITS.

APPROPRIATE THERMOMETER WITH RELEVANT TEMPERATURE RANGE INSTALLED.

43	MAURETANIA GALLEY	20	2	No
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SLIGHT CORROSION WAS NOTED ON THE OVEN RACKS IN OVEN CB003.

SOURCING REPLACEMENT RACKS.

44	MAURETANIA GALLEY	33	1	No
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GREASE AND DUST WERE NOTED IN THE GAP ON THE UPPER PORTION OF THE HATCH BEHIND OVEN CB003.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

45	MAURETANIA GALLEY	16	0	Yes
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MANY CHEESES WERE DATE MARKED 30 JANUARY AND 31 JANUARY. MOST OF THE CHEESES WERE THE TYPE EXEMPT FROM THE DATE MARKING REQUIREMENT HOWEVER A CONTAINER OF CAMEMBERT WAS DATE MARKED WITH THE 30TH JANUARY. THIS TYPE OF CHEESE IS NOT EXEMPT FROM THE DATE MARKING REQUIREMENT.

STAFF REINSTRUCTED IN DATE MARKING PROCEDURES – CLOSER SUPERVISION ENFORCED.

46	MAURETANIA GALLEY	21	1	No
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EXPOSED ABSORBENT INSULATION MATERIAL WAS NOTED IN THE TECHNICAL SPACES OF THE HOT SERVICE LINE.

REPLACED WITH NON-ABSORBENT INSULATION.

47	MAURETANIA GALLEY	21	1	No
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CORROSION AND HOLES WERE NOTED IN THE TECHNICAL SPACE OF THE PANCAKE GRIL DRIP PAN HOUSING.

SOURCING TO REPLACE WITH MORE DURABLE/CLEANABLE EQUIPMENT.

48	CREW DISHWASH	37	0	No
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THIS AREA WAS HOT AND HUMID. THE SANITIZING TEMPERATURE NOTED AT THE PLATE LEVEL WAS 180°F.

AIR-CONDITIONING CHECKED AND DISHWASH MACHINE ADJUSTED. AREA LESS HOT AND HUMID.

49	CREW POTWASH	30	0	No
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A "WASH HANDS OFTEN SIGN" WAS NOT POSTED OVER THE HANDWASH SINK.

SIGN POSTED.

50	CREW POTWASH	26	3	Yes
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A SOILED PAN WAS STORED AS CLEAN.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

51	CREW MESS	33	1	No
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THE DECK WAS SOILED UNDER THE STAINLESS STEEL PANEL AT THE END OF THE BEVERAGE STATION.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

52	CREW MESS	33	1	No
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THE DECK WAS SOILED UNDER THE TECHNICAL COMPARTMENT FOR REFRIGERATION UNIT R088.

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

53	CREW MESS	21	1	No
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CORROSION WAS NOTED IN THE TECHNICAL SPACE OF THE JUICE DISPENSER.

PROBLEM HAS BEEN REFERRED TO VENDOR, A MORE EASILY CLEANABLE DISPENSER TO BE SOURCED.

54	CREW GALLEY/SERVICE AREA	20	2	No
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REFRIGERATION UNIT R087 WAS OUT OF ORDER.

THIS UNIT IS TO BE CONVERTED TO A DRY STORAGE UNIT.

55	CREW GALLEY/SERVICE AREA	27	1	No
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THE TECHNICAL SPACE OF THE FRYER WAS SOILED UNDER AND BEHIND THE HANDLE

ON

STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.

56	CREW GALLEY/SERVICE AREA	20	2	No
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THE ICE CREAM CHEST FREEZER WAS OUT OF ORDER.

NEW SEAL HAS BEEN FITTED – UNIT IS NOW IN OPERATION.

57	PROVISIONS CORRIDOR	33	1	No
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THE DECK WAS DAMAGED IN THE PROVISIONS CORRIDOR. WATER WAS NOTEED UNDER THE UPPER LAYER OF THE DECK.

DECK HAS BEEN REPAIRED.

58	PROVISIONS-BURCHER SHOP	30	0	No
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.				
SIGN POSTED.				
59	PROVISIONS-DRY STORES	30	0	No
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.				
SIGN POSTED.				
60	PROVISIONS-GENERAL	21	1	No
PAINTED WOODEN PALLETS WERE NOTED IN SEVERAL AREAS.				
ON-GOING REPLACEMENT TO PLASTIC DURABLE/CLEANABLE PALLETS.				
61	PROVISIONS-JUICE ROOM	33	1	No
THE DECK IN THE CORNER NEAR THE DOOR WAS NOT ADEQUATELY FINISHED AND WAS SOILED.				
DECK REPAIRED AND CLEANED.				
62	PROVISIONS-FROZEN VEGETABLE #17	33	1	No
THE DECK FINISH WAS WORN AT THE ENTRANCE TO THIS UNIT.				
DECK REPAIRED.				
63	PROVISIONS-BOX 14	19	0	No
FOOD ITEMS WERE STORED LESS THAN 6 INCHES OFF THE DECK.				
THIS ONE PALLET WAS REMOVED AND THE ITEMS RESTORED CORRECTLY.				
64	CARONIA/BRITANNIA DINING ROOM	33	1	No
SOFT SEALANT WAS USED AT THE COUNTER DECK JUNCTURES OF THE WAIT STATIONS.				
MORE DURABLE COVING MATERIAL TO BE SOURCED AND INSTALLED.				
65	CHART ROOM BAR	33	1	No
THE DECK WAS SOILED UNDER THE CABINET AT THE E-STAIRWAY END OF THE BAR. DUST WAS NOTED ON THE DECKHEAD VENT SLITS.				
STAFF REINSTRUCTED IN CLEANING PROCEDURES – CLOSER SUPERVISION ENFORCED.				
66	CHART ROOM BAR PANTRY	21	1	No
GAPS AND SEAMS WERE NOTED IN THE CLEANING LOCKER.				
GAPS AND SEALS CLOSED WITH THERMAX PANELS.				
67	CRYSTAL BAR	33	1	No
WIRES DRAPED THE DECK MAKING CLEANING DIFFICULT. THE DECK WAS SOILED UNDER THE WIRES.				
DECK CLEANED AND WIRES ADJUSTED TO FACILITATE EASIER CLEANING.				
68	FOOD SERVICE GENERAL	33	1	No

THE DECK TILES WERE CRACKED, CHIPPED, MISSING, AND LOOSE THROUGHOUT THE FOOD AND WAREWASHING AREAS OF THE VESSEL.

THE GROUT WAS WORN IN A NUMBER OF AREAS. AREAS OF THE GALLEY WERE NOT ADEQUATELY COVERED.

THE BULKHEADS HAD ATTACHED EQUIPMENT THAT MADE CLEANING DIFFICULT. BULKHEAD AND DECKHEAD PENETRATIONS WERE NOT SEALED. LOOSE PROFILE STRIPS WERE NOTED AS WELL AS GAPS ALONG PROFILE STRIPS. HOLES AND OPEN RIVETS WERE NOTED ON THE BULKHEADS.

FREQUENT INSPECTION AND ON-GOING MAINTENANCE IS CARRIED OUT.

69	FOOD SERVICE GENERAL	20	2	No
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THE FOOD CONTACT SURFACES OF OVENS, REFRIGERATION UNITS AND FREEZERS WERE DIFFICULT TO CLEAN DUE TO GAPS, WIRES AND COILS.

ON GOING EQUIPMENT REPLACEMENT PROGRAM IN PLACE.

70	FOOD SERVICE GENERAL	21	1	No
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THE NON-FOOD CONTACT SURFACES OF EQUIPMENT WERE DIFFICULT TO CLEAN DUE TO GAPS AND OPEN SEAMS.

FREQUENT INSPECTION AND ON-GOING MAINTENANCE IS CARRIED OUT.

71	POTABLE WATER	07	0	Yes
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THE VESSEL HAS A NUMBER OF POTABLE WATER TANKS THAT SHARE WALLS IN COMMON WITH THE HULL. A VARIANCE REQUEST HAS BEEN MADE.

INSTALLATION OF SALINOMETERS AND ALARMS WILL BE CARRIED OUT IN ACCORDANCE WITH VSP RECOMMENDATIONS.